

## **Rival Rubs BBQ Ribs**

1 full rack pork baby back ribs  
6 Tbsp. Rival Rubs BBQ Seasoning & Rub  
4 Fluid ounces desired Rival Rubs BBQ Sauce

### **Oven**

1. Rub ribs with Rival Rubs Seasoning & Rub mixture evenly on whole rib.
2. Place ribs bone side down on a small rack.
3. Bake at 300 degrees until tender – Approx. 3 hrs.
4. If ribs are getting too brown place another pan over the top and finish cooking until tender.
5. Coat lightly with BBQ sauce on both sides and continue cooking, uncovered, until golden brown.
6. Cut in between ribs and enjoy with Rival Rubs BBQ Sauce.

### **On the grill**

1. For cooking on the BBQ do the same as above but don't place ribs directly on the grill – place on a heavy duty baking sheet.
2. Place baking sheet on medium heat – 300 degree grill and cook until tender approx. 2 1/2 hours.
3. After ribs are tender finish cooking the ribs directly on grill until golden brown.
4. Brush lightly with Rival Rubs BBQ Sauce on both sides, cooking just until BBQ sauce starts to caramelize.

### **Smoker**

1. Rub Rival Rubs BBQ Seasoning & Rub onto the outside of ribs.
2. Place in ribs into the smoker (Following smoker directions) and cook for approximately 3 hours at 250 degrees or until tender.
3. Brush with Rival Rubs BBQ Sauce and continue cooking until golden brown.

To determine tenderness you should be able to insert a fork into the meat with very little resistance. The meat shouldn't fall off the bone when you pick it up, only when someone bites into the rib the meat should pull away from the bone easily and be very tender.